GASTROBACK®

Operating Instructions

MILK FROTHER WITH HEATER
EASY CINO PLUS

Art.-No. 42320 Easy Cino Plus

Read all provided instructions before first use!
Model and attachments are subject to change! For household use only!

Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

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Dear Customer!

Congratulations! Your new milk frother Easy Cino Plus comes with some remarkable features for preparing delicious milk froth.

Frothing milk at record speed. Gastrobacks milk frother Easy Cino Plus turns coffee specialties with milk content and other treats into a hot experience. The appliance with the double-walled „Cool Touch"-stainless steel body makes within a minute up to 300 ml creamy froth. The efficient 380-watt motor operates with a magnetic drive system very quietly. The automatic thermal shutdown ensures that milk never scorches. Non-stick coating makes cleaning much easier. Milk froth prepared with Gastrobacks milk frother Easy Cino Plus is a perfect low-fat alternative to whipped cream.

Please read these instructions carefully. These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new milk frother.

We hope you will enjoy your new milk frother Easy Cino Plus!

Your Gastroback GmbH

IMPORTANT INFORMATION FOR OPTIMAL FUNCTION

Never operate the appliance without milk, water, or other appropriate ingredients in the pitcher. Failure to do so can result in damage to the appliance.

The milk frother produces the greatest volume of rich, thick, healthy froth using cold, fat reduced milk (0,3 %).

• Do not overfill the pitcher to avoid spilling of hot liquids (pay attention to the max level indicator!).

• Rinse the pitcher with cold water prior to use and between consecutive cycles to insure proper operation.

After each use it is important that you properly clean your appliance.

IMPORTANT SAFEGUARDS

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use as described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, heat or fire. **Never leave the appliance unattended when in use.**

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

• Check the entire appliance regularly for proper operation—especially the power cord (e.g. check for distortion, discolouration, cracks, corroded pins of the power plug). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged (e.g. lid is broken or cracked), if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks excessively frayed or melted parts, or distortions, or if the appliance is not working properly. If one of these cases occurs during operation, immediately unplug the appliance and contact an authorized service centre for examination and/or repair.

• This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging. Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when in reach of young children.

• Always place the appliance on a dry, heat-resistant and easy accessible surface.

• Do not place the appliance or any part of it on or near hot surfaces (heater, gas burner, grill or oven). The pitcher is heated electrically.

• Ensure the appliance is completely and correctly assembled before turning the appliance on. If the pitcher is overfilled, hot milk or other ingredients may spill and cause damage to the electronic components.

• Ensure the frother spiral or milk stirrer is correctly assembled and that the pitcher is properly placed on the power base before turning the appliance on.

• Never operate or pour milk (or any other liquid) into the pitcher without mounted attachment (milk frothing spiral or milk stirrer).

• Never operate the appliance without milk, water, or other appropriate ingredients in the pitcher. Failure to do so can result in damage to the appliance. If a problem appears, return appliance to authorised service centre or factory for repair. Do not attempt to repair. Appliance contains no user serviceable parts.

• Ensure the appliance is properly assembled, the attachment is locked in position and the correct amount of milk is filled into the pitcher before turning the appliance on. The max level indicator for heating milk is 250 ml and the max level indicator for frothing milk is 120 ml. Do not overfill the pitcher.

• Do not attempt to open or repair the pitcher or power base.

• This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage.

• This appliance is intended to be used in household and similar applications such as:

– staff kitchen areas in shops, offices and other working environments;
– farm houses;
– by clients in hotels, motels and other residential type environments;
– bed and breakfast type environments.

NOTE: This appliance is for household use only. In case of industrial use the warranty claim expires.

IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

Basic safety precautions should always be followed when using electrical appliances. To reduce the risk of fire, electrical shock, and/or injury, it is important that you read all instructions prior to use.

• Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220/240 V, 50 Hz, AC). Always connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground) connected properly. Do not use any extension cord or multi socket outlet.
The installation of a residual current safety switch with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is recommended. If in doubt, contact your electrician for further information.

• Always unplug the appliance when not in use and before moving or cleaning the appliance. Do not leave the appliance unattended while connected to the power supply.

• Before operation ensure that the power base will not tilt or wobble during operation. Do not place the pitcher or power base on the power cord.

• Keep the cord away from hot surfaces, including the stove. When the power cord warms up during operation or is likely to be damaged, it must be replaced by an authorised service centre. Do not attempt to repair the power cord!

• Do not immerse the pitcher, power base or power cord in water or any other liquid. Do not spill or drip any liquids on the power base to avoid risk of fire and electric shock. When liquids are spilled on the power base, condensate has built up on the power base, or liquids have permeated the heating elements in the bottom section of the pitcher, immediately unplug the power base. In this case hand over the appliance to an authorised service centre for examination.

• Use the appliance only with the supplied power base. Do not use the power base for any other purpose. To protect against fire, do not operate the appliance in the presence of explosive and/or flammable fumes or gases.

IMPORTANT: Careless handling can cause water to permeate the power base which causes damage to the electronic components and risk of fire, electric shock and overheating. Never immerse the power base or pitcher in water to avoid damages.

RISKS DERIVING FROM HIGH TEMPERATURES

The milk frother is used for frothing and heating milk. During operation the inside of the pitcher and the lid heat up.

• Dry spilled liquids immediately. When moving the filled pitcher, close supervision is necessary to keep the pitcher in an upright position to avoid spilling, and thus avoid injuries and damage. Use the handle to lift the pitcher.

• The interior of the pitcher and lid heat up during operation. Always keep your hands, *face* and arm as well as any clothing and other heat-sensitive objects out of the pitcher during operation or shortly after to avoid injury - risk of getting burned. Wait for the appliance to cool down. Do not place any objects or clothes on or in the appliance during operation to avoid overheating. Before filling the pitcher ensure no foreign objects are inside the pitcher.

• Always keep the lid closed during operation. The rotation of the attachment during operation can cause spilling when the lid is getting removed. Do not hold your face, hands, other parts of your body, or heat-sensitive objects over the lid or spout, and always beware of hot steam, when opening the lid after operation to avoid scalding.

• Never place any heat-sensitive objects on the appliance when in use to prevent damage from heat, condensed water and splatter.

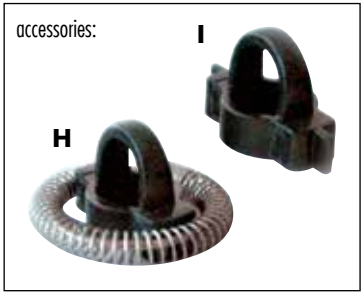
• Allow unit to cool before assembling or disassembling units, and before cleaning the appliance.

• **WARNING:** When making froth or hot beverages, the heated liquid is hotter than the froth. When serving, especially to children, wait briefly for heated liquid to cool to taste and sip cautiously.

TECHNICAL SPECIFICATIONS

Model:	Art.-No. 42320 Easy Cino Plus
Power supply:	220-240 V AC, 50 Hz
Power consumption:	380 W
Length of power cord:	approx. 78 cm
Weight:	approx. 0,93 kg
Dimensions:	approx. 16,0 cm x 13,0 cm x 17,2 cm (width x depth x height)
Certification:	CE

KNOWING THE EASY CINO PLUS



A lid with holder for storing the milk stirrer
B double-walled „cool touch" stainless steel non-stick pitcher, 360° freely rotatable, produces about 300 ml of warm milk froth
C integrated automatic heating function
D magnetic drive system for easy operation
E 380 W quiet motor, auto-off
F ON/OFF switch, blue illuminated when switched on
G power base
H milk frothing spiral produces about 300 ml of warm milk froth within 1 minute
I milk stirrer hot milk drinks

BEFORE FIRST USAGE

Carefully unpack the appliance and remove any promotional material attached to the pitcher, but do not remove the warning or rating label on the appliance.

ATTENTION: The milk frother is used for heating and frothing milk. Never fill other foods inside the pitcher.

WARNING: Always connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground) connected properly. Do not use any extension cord or multi socket outlet. Use the pitcher only with the supplied power base.

USAGE

Clean pitcher, milk frothing spiral, milk stirrer and lid using warm soapy water before usage and after storage. Rinse with cold water and dry (see ´Care and Cleaning`).

ATTENTION: The pitcher, lid, milk frothing spiral, milk stirrer and power base are not dishwasher safe.

NOTE: When using the milk frother for the first time you may notice a fine odour. This is caused by the first heating of some of the components. There is no need for concern. The smell will evaporate after a few times of usage.

ATTENTION: Never place foreign object inside the pitcher.

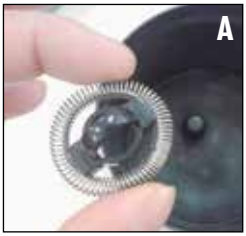
1. Always place the appliance on a stable, level, dry, heat-resistant and easy accessible surface. Do not place the appliance on an inclined surface. Ensure, that the power base will not tilt or wobble before placing the pitcher on it. Otherwise, during operation liquids could splash and cause scalding and damage.

2. Take the pitcher off the power base, open the lid and ensure no foreign objects are inside the pitcher. Take foreign objects out of the pitcher.

NOTE: Rinse the pitcher with cold water before frothing milk.

3. Take the desired attachment (the milk frothing spiral for frothing milk or the milk stirrer for heating milk) and place the attachment over the shaft at the bottom of the pitcher (picture A).

NOTE: The milk frothing spiral and the milk stirrer have a square shaped opening which only fits in one orientation over the shaft of the pitcher (picture B).



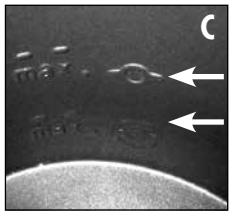
Press the attachment carefully down, if it does not snap. It is loose on the clutch. If necessary turn the attachment a little bit until its opining snaps on to the shaft.

IMPORTANT: Use one attachment at a time!

4. Pour the desired amount of cold milk into the pitcher. You can use fat free, low fat, or whole milk. Use the pre-marked max level indicators on the inside of the pitcher as a guide. The max level indicator for heating milk is 250 ml and the max level indicator for frothing milk is 120 ml. Hold the pitcher upright when filling.

NOTE: Take the pitcher of the power base before filling.

IMPORTANT: There are two max level indicators inside the pitcher. The lower level max level indicator is for frothing milk and the upper max level indicator for heating milk (picture C). You need less milk for frothing because the volume of milk froth is bigger then the volume of heated milk. Using too much milk when frothing would cause over-running.



IMPORTANT: Never overfill the pitcher. Spilling liquids can cause damage to the electronic components.

NOTE: The volume, texture, and taste of froth vary depending on the fat content and amount of milk and flavouring used. The milk frother produces the greatest volume of rich, thick, froth using cold, fat free milk. 0,3%,1,5%, 3,5% and whole milk froth well, but due to a higher fat content they produce a froth with a slightly different texture and less volume but sweeter. To prepare toppings for coffee or dessert, using the maximum amount of milk will produce approximately 3-4 servings generous servings.

NOTE: To make flavoured froth, frothy drinks, dessert toppings or desserts, you may add syrups, powders, sugar, sugar substitutes or liqueurs to the milk. See milk froth recipes in the back of the manual instructions.

5. Place the lid on the pitcher and ensure the pitcher is closed properly.

6. Place the pitcher onto the power base. The electric contacts of the multi-directional power base will slide into a corresponding opening in the bottom of the pitcher. The power base will work out in any orientation (picture D). Press the start button on the pitcher. The start button will illuminate blue when the appliance is switched on.

NOTE: If the attachment does not start to rotate as soon as the appliance is switched on carefully activate the attachment using a finger. Be careful not to burn yourself touching the hot bottom of the pitcher.

7. Once the heating and frothing or whipping cycle is complete, the appliance will shut off automatically.

NOTE: The heating and frothing or whipping cycle can be stopped at anytime by simply lifting the pitcher off the power base.

8. When making froth (using the milk frothing spiral) allow 1 minute for the hot milk to settle after the cycle is complete. Take the lid of the pitcher and pour desired amount of hot milk for Cappuccinos, Lattes or other Specialty Drinks. Take a spoon to hold back the froth when pouring the milk.

NOTE: Remember that the liquid milk heats to a higher temperature than the froth. If serving to children, wait until hot milk cools slightly or stop the frothing & heating cycle earlier by lifting pitcher off the power base.

9. Spoon out the exceptionally rich froth. If desired, the pitcher can be removed from the power base and used for serving. If you want the milk froth or hot milk pour out, please ensure that the attachments will be hold back. They may fall out, because it is loose on the clutch.

10. After use, clean your appliance following the ´Care & Cleaning` instructions. Remember to rinse in cold water before each use.

ATTENTION: Use liquid food for frothing only and only add powder for flavouring. Solid food can damage the milk frothing spiral and the motor and therefore are not permitted for use.

CARE AND CLEANING

After each use it is important that you properly clean the appliance. You should rinse the pitcher in cold water prior to frothing.

IMPORTANT: Careless handling can cause water to permeate the bottom of the pitcher and causes damage to the electronic components and risk of fire, electric shock and overheating. Never immerse the pitcher in water to avoid damages. Attend to following details:

IMPORTANT: Do not immerse the pitcher, power base or power cord in water or any other liquid.

ATTENTION: The pitcher, lid, milk frothing spiral, milk stirrer and power base are not dishwasher safe.

Care of the Power Base

• Always unplug the power base before cleaning.

• Never immerse power base or cord in water. Clean the power base with a warm damp cloth or sponge and dry with a soft towel. Do not let any liquid run into the power base.

WARNING: Risk of fire and electrical shock. Never open the power base for cleaning.

Care of the attachments (milk frothing spiral and milk stirrer)

Take the attachment off the shaft and carefully wash with warm soapy water using a sponge or scrubber pad. Rinse with water and dry with a soft towel.

NOTE: In case of grease residues on the milk frothing spiral the frothing process is malfunctioning because the grease of the fresh milk can not get filtered out.

Care of the Pitcher

• Never immerse the pitcher in water.

• The pitcher should never be placed in an automatic dishwasher! This would cause damage to the electronic components in the bottom of the pitcher.

• Immediately after each use place a small amount of warm water in the pitcher to soak. The water helps prevent the build up of ingredients on the non-stick coated surface and makes cleaning easier.

• Carefully wash the pitcher and lid with warm soapy water using a sponge or cloth that is suitable for cleaning non-stick coating. Rinse with cold water and dry with a soft towel.

• Remove fluid contamination or dirt on the buttom of the pitcher with a clean close. Do not damage or allow water running into the electric contact.

• Be careful not to damage the non-stick coating of the pitcher.

• **ATTENTION:** Never use abrasive cleaners, any chemicals, disinfectants, cleaning pads or any sharp utensils (i.e. metal scouring pads) for cleaning.

• **IMPORTANT:** Ensure to clean all residues from the bottom of the pitcher to avoid scorch of ingredients.

• Always rinse the pitcher with clear cold water before frothing.

• To clean stubborn residues fill some dishwasher detergent into the pitcher and add a little bit of hot water. Soak the residues for approximately 15 minutes before emptying the pitcher. Thoroughly rinse the pitcher with cold clear water afterwards.

IMPORTANT: Only use dishwasher detergent in exceptional cases. In the long run the detergent could corrode the non-stick coating.

• To clean all residues of the detergent assemble the appliance, fill the pitcher to the max level indicator for frothing milk (120 ml) with clear cold water and turn the appliance on. Pour out the water. The appliance is ready for use.

• Occasionally, it is recommended to operate the appliance with a small amount of non-sudsing detergent. Fill pitcher to the max level indicator for milk froth with warm soapy water and turn the appliance on. Rinse thoroughly with cold clear water afterwards.

• Care should be taken when cleaning smaller parts, such as the attachments, to avoid accidentally dropping in the garbage disposal or discarding in the trash.

• Prior to use and between consecutive cycles, the appliance should be rinsed with cold water to insure proper operation.

WARNING: To reduce the risk of fire or electrical shock, do not remove the bottom cover from the power base or disassemble the containers heating unit. Repair should be done by authorised service personnel only.

STORAGE

Store the entire appliance (including the power base) on a clean and dry surface, where it may not tilt or fall and no other objects could fall on it and where it is safe from frost and inadmissible strain (mechanical or electric shock, heat) and where it is out of reach of young children. Do not place any hard or heavy objects on the appliance or any parts of it.

Always switch OFF the pitcher and unplug the power base, when the appliance is not in use. Clean the appliance and place the pitcher on the power base to protect the connector pins of the power base from dust. Place the milk frothing spiral on the shaft of the pitcher and store the milk stirrer on the holder at the inside of the lid (see picture).

NOTES FOR DISPOSAL

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

FROTH RECIPES FOR THE WHOLE FAMILY

NOTE: You can use whole milk to make these recipes; the mixtures will be creamy textured but not as thick and frothy.

Classic Froth
(3-4 servings)

fat free, low fat, or reduced-fat milk

Pour the desired amount and type of refrigerated milk into the pitcher. Pay regard to the max level indicator for frothing milk inside the pitcher.

Heat and froth the milk referring to chapter ´Usage`.

Flavoured Froth
(3-4 servings)

fat free, low fat, or reduced-fat milk, flavoured syrups, flavoured beverage powders, sugar or sugar substitutes*

Pour the desired amount and type of refrigerated milk into the pitcher. Add the desired amount of flavoured syrups or sugar substitutes. Pay regard to the max level indicator for frothing milk inside the pitcher.

* Beverage powders include malted milk, Ovaltine, cappuccino, chocolate, mocha or cocoa drink mixes for hot or cold liquids.

Floater
(3-4 servings)

*fat free, low fat, or reduced-fat milk, vanilla, hazelnut, caramel or raspberry syrup, or a liqueur**

Follow steps to make ´flavoured froth`. Spoon flavoured froth into 2 large cups or alternatively into 3-4 smaller cups, about half filled with hot coffee, hot espresso, hot chocolate, or with some liqueur.* Pour remaining hot milk (to taste) into beverage.

* Compatible liqueur choices to flavour Floater mixture are Amaretto, Frangelico, Kahlua, Tia Maria, Bailey's Irish Cream, Benedictine and crème de cacao.

Cappuccino Grande (3-4 servings)

fat free, low fat, or reduced-fat milk, 2 cups strong hot coffee, or espresso

Optional toppings: grated chocolate, sweetened chocolate powder, sugar, or cinnamon with sugar.

Follow steps to make ´classic froth`. Prorate coffee or espresso into 3-4 cups. Pour desired amount of hot milk into the cups. Take a spoon to hold back the froth while pouring out the hot milk. Spoon froth onto the coffee. Sprinkle desired topping onto the coffee.

Instant Frothy Coffee or Cappuccino (2 servings)

fat free, low fat, or reduced-fat milk, 2 tablespoons of instant cappuccino powder, or other flavoured instant coffee powders

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs.

Velvety Hot Chocolate (2 servings)

fat free, low fat, or reduced-fat milk, 1 sachet envelopes of hot cocoa mix, or chocolate syrup

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs.

Guilt-Free Classic or flavoured "Whipped Cream" (3-4 servings)

fat free milk, vanilla syrup, or other flavoured syrups, or sugar substitute*

Follow steps to make ´flavoured froth`. Add sugar substitute and vanilla syrup to taste for classic "whipped cream" or choose another syrup for flavoured "whipped cream" to compliment: Cakes (carrot, layer, or pound cake), Cereals, Fruit (raspberries, strawberries, baked apples, applesauce, baked pears), Gelatin Desserts, Ice Cream, Frozen Yogurt, and Pies (apple, berry, custard, pecan, and pumpkin).
* Compatible flavoured syrups include maple, chocolate, fruit, nut, coffee, and liqueur syrups.

Latté

Latté is a blend of 1/3 espresso to 2/3 frothed milk.

Ingredients (1 portion): 1 small cup espresso, 200 ml fresh, cold milk, caster sugar to taste.

Fill espresso in a huge narrow glass (approx. 300 ml in size). Prepare milk in the Milk Frother, adding sugar to taste. Tilt the latté glass a little and pour the milk slowly down the inner side of the glass, thus getting layers of milk, coffee and froth.

Chai Latté

Ingredients (1 portion): 250 ml fresh, cold milk, 1 portion chai latté tea concentrate, some grounded nutmeg or cinnamon.

Fill milk in the jug and select the desired temperature. After approx. 30 seconds slowly add the tea concentrate. After processing of milk has been finished, pour out and top with nutmeg or cinnamon to taste.

Flat White

Ingredients (1 portion): 1 small cup espresso, 250 ml fresh, cold milk.

Fill milk in the jug, select the desired temperature and start the appliance. Prepare espresso. After processing of milk has been finished, pour milk and espresso in a large cup.

Milky Ways (2 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoon plain or chocolate-flavour Ovaltine, chocolate syrup

For serving: mini-marshmallows

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs. Add mini-marshmallows and slightly fold them in.

Glorious Eggnog (2 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Karamell), hazelnut syrup, rum (optional)

For serving: 1 or 2 teaspoons caramel syrup

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs. Sprinkle with caramel syrup for serving.

Golden Zabaione (3-4 servings)

This dessert also makes a delicious sauce, hot or cool, to serve on fresh raspberries, strawberries, and blackberries, sliced peaches or apricots, baked apples or pears, and steamed puddings.

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Karamell), 1 tablespoons dry sherry, Chambord, or vanilla or raspberry syrup

Follow steps to make ´flavoured froth`. Pour mixture in 3-4 wine glasses. Enjoy with spoons or sip.

To make a cool dessert or sauce, pour zabaione mixture into a bowl and refrigerate for about 10 minutes. Whisk to blend and serve.

Hot Maple Dessert Sauce (3-4 servings)

fat free, low fat, or reduced-fat milk, 1/4 cup malted milk powder, maple syrup, hazelnut syrup

Follow steps to make ´flavoured froth`. Pour mixture over individual servings of apple pie, pecan pie, pumpkin pie, or your favourite flavour of ice cream.

Sippin' Chocolate Mousse (2-3 servings)

fat free, low fat, or reduced-fat milk, 1 tablespoons dessert mix powder (i. e. Paradies Creme Chocolate), chocolate syrup

For serving:
1/2 cup mini or regular chocolate chips

Follow steps to make ´flavoured froth`. Carefully fold in the chocolate chips. Pour mixture into 2-3 wine glasses. Eat with spoons or sip slowly.

Hot RumVelvet (2 servings)

fat free, low fat, or reduced-fat milk, rum

Follow steps to make ´flavoured froth`. Pour mixture into 2 mugs.

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